

P: That is funny.

W: So two or three days later, the next weekend or something along in there, I said, "I have some more gopher, but I gave all the backbone away already." She said, "What in the hell did you give the backbone away for? That is the best part of him." Well, we liked to have a fit. I laughed about that thing so much because we kidded her. Actually, she found out. We were laughing so that she knew something was wrong. "What is wrong with it?" She just did not know that gopher does not have a backbone. She was eating the legs, see.

P: That is where the meat comes from.

W: Most of what you eat is the legs, because they are just connected to the hull. The legs go right through them, and they are connected to the hull on top. They are not connected to the hull on the bottom. Just meat and muscle is all that is connected with that bottom part.

P: So how do you butcher them?

W: Well, I will tell you. There are two ways of cleaning them, and I can tell you both ways. The easiest, simplest way to clean a gopher is to get an old piece of toilet paper, raise his tail, and just wipe it.

P: And just what? Oh, no! I got it now. [laughter!]

W: Well, where his neck comes straight back there is a little hump. That is where his neck is attached to his hull. His neck and all through there is fastened to the top of his hull. So you just take a hammer and hit right there where that little knot is up on his hull, and that breaks his neck.

P: So he is dead.

W: Yes.

P: Or knocked out.

W: He might still move like a gator. You know, the only way to kill a gator so he will not hit you with his tail when you are butchering him is to cut his head off after you have killed him. Take a machete or an ax and cut his head off. Then take a wire and it run down his backbone and pull all the marrow out of his backbone. Then you can clean him or whatever you want to.

P: A gator, or a gopher?

W: A gator.